FOOD INDUSTRY MANAGEMENT  

Department of Agricultural, Food, and Resource Economics  
College of Agriculture and Natural Resources

210  Professional Seminar in Food Industry Management  
Spring, 1(1-0) R: Open to students in the Food Industry Management Major or in the Food Industry Management Minor. Industry trends in food industry management. Verbal, written, and visual communication techniques applied to professional situations, including professional development and career planning.

322  Organization of the Agri-Food Systems  
Spring, 3(3-0) Interdepartmental with Agricultural, Food, and Resource Economics Administered by Agricultural, Food, and Resource Economics. P: AFRE 100 and EC 201 RB: (AFRE 303) or (AFRE 203 and EC 301) R: Open to juniors or seniors. SA: FSM 443 Analysis of vertical coordination in the industrialized agri-food system. Agricultural cooperatives, contracts, marketing orders, and trade associations. Analysis of imperfect competition and methods of conducting business. Interaction with legal systems and government.

351  Retail Management  
Fall, Spring, Summer. 3(3-0) Interdepartmental with Marketing. Administered by Marketing. P: MKT 300 or MKT 327 R: Open to juniors or seniors in the Eli Broad College of Business and The Eli Broad Graduate School of Management or in the Food Industry Management major and open to students in the Food Industry Management Specialization. SA: MSC 351 Domestic and international retailing structure, environment, and development. Managerial strategy. Location, purchasing, organizational, personnel and promotional techniques. Retail budgeting and control. Social and ethical considerations.

410  Advanced Professional Seminar in Food Industry Management  
Fall, 1(1-0) P: FIM 210 R: Open to juniors or seniors in the Food Industry Management Minor or in the Food Industry Management Major. Advanced professional problems and reestablishment of career planning in the agri-food system. Industry trends, career alternatives, and job search strategies. Enhanced verbal, written, and visual communication techniques.

490  Independent Study in Food Industry Management  
Fall, Spring, Summer. 1 to 6 credits. A student may earn a maximum of 6 credits in all enrollments for this course. A student may earn a maximum of 6 credits in all enrollments for any or all of these courses: ABM 493, AEE 493, ANR 493,ANS 493, CMP 493, CSS 493, CSUS 493, EEP 493, FIM 493, FOR 493, FSC 493, FW 493, HRT 493, PDC 493, PKG 493, PLP 493, and P- (ABM 100) R: Open to undergraduate students in the Food Industry Management major. Approval of department; application required. SA: FSM 490 Independent supervised study in topics in food industry management.

493  Professional Internship in Food Industry Management  
Fall, Spring, Summer. 1 to 3 credits. A student may earn a maximum of 6 credits in all enrollments for this course. A student may earn a maximum of 6 credits in all enrollments for any or all of these courses: ABM 493, AEE 493, ANR 493,ANS 493, CMP 493, CSS 493, CSUS 493, EEP 493, FIM 493, FOR 493, FSC 493, FW 493, HRT 493, PDC 493, PKG 493, PLP 493, and P- (ABM 100) R: Open to undergraduate students in the Food Industry Management major. Approval of department; application required. SA: FSM 490 Supervised professional experience in the food industry.